

Crab & Cream Cheese Squares

These crab and cream cheese squares would be great for a brunch breakfast.

Ingredients:

2 – 8 oz. tubes crescent roll dough
3 oz. cream cheese, softened
1/4 cup mayonnaise
3/4 cup imitation crab meat, shredded
2 green onions, chopped
1/8- 1/4 teaspoon cayenne pepper (optional)
salt and pepper, to taste

Directions:

1 – Heat oven to 375 F. Spray non stick
9 x 13 casserole dish with non stick cooking spray.
2 – Unroll 1st can of crescent rolls to a work surface. Pinch seams to seal and roll with a rolling pin to create an even rectangle and place in the 9 x 13 casserole dish.
3 – In small bowl, mix cream cheese, mayo, crab meat, green onions, salt and pepper to taste. Take crab mixture and spread evenly on the crescent roll. Roll out second can of crescent rolls in a even rectangle. Lay second rolled out onto top of crabmeat mixture seal the ends. Brush with egg wash, if desired.
4 – Bake 10 to 15 minutes or until golden brown. Remove from cookie sheet. Serve warm. Cut into squares and place on a decorative plate.